



FIVE COURSE MENU

AMUSE BOUCHE

foie gras bonbon, black pepper
2021 Beekeepers White, Washington State

COPPER RIVER KING

arctic char roe, cucumber yogurt, radish
2016 Chardonnay, Washington State

SEABASS

Siberian sturgeon caviar, caramelized leeks
2018 Estate Viognier, Walla Walla Valle

RACK OF LAMB

wild mushroom ragu, potato croquette
2014 Cabernet Sauvignon, Columbia Valley

STRAWBERRY MILLE FILLE

vanilla pastry cream, citrus

Jake Crenshaw, Executive Chef
Dan Wampfler & Amy Alvarez-Wampfler,
Winemakers

*\$135 per person, plus tax & gratuity
Abeja wine pairings, add \$45 per person*



SEVEN COURSE MENU

AMUSE BOUCHE

foie gras bonbon, black pepper
2021 Beekeepers White, Washington State

COPPER RIVER KING

arctic char roe, cucumber yogurt, radish
2016 Chardonnay, Washington State

SEABASS

Siberian sturgeon caviar, caramelized leeks
2018 Estate Viognier, Walla Walla Valle

BLACK SUMMER TRUFFLES

shitake mushroom agnolotti, shaved truffles
2017 Estate Syrah, Walla Walla Valley

SMOKED PORK CHEEKS

pistaccio pinenut quinoa, maple soy glaze
2014 Merlot, Columbia Vally

RACK OF LAMB

wild mushroom ragu, potato croquette
2014 Cabernet Sauvignon, Columbia Valley

STRAWBERRY MILLE FUILLE

vanilla pastry cream, citrus

Jake Crenshaw, Executive Chef
Dan Wampfler & Amy Alvarez-Wampfler,
Winemakers

*\$165 per person, plus tax & gratuity
Abeja wine pairings, add \$55 per person*